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UNITED STATES DEPARTMENT OF AGRICULTURE PRODUCTION AND MARKETING ADMINISTRATION INFORMATION SERVICE

150 Broadway New York 7, New York

## YOUR FAMILY'S FOOD

For use the week of April 14, 194

(Topics of the week:

Seeds for 1947 Gardens 1-50
Check Canning Equipment New 50-55
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1. ANNOUNCER:

... YOUR FAMILY'S FOOD...a program designed
to keep you informed on factors affecting
your daily food supply, and brought to you by
Station \_\_\_\_\_\_, in cooperation with
the U. S. Department of Agriculture. As is
our custom we have invited to our microphone
\_\_\_\_\_\_ of the
\_\_\_\_\_\_
office of the Production and Marketing Administration. What do we have up for discussion this (morning) (afternoon), \_\_\_\_\_?

2. PMA:

Well, if folks haven't already done so, they're probably getting ready to buy the seeds they'll need for this year's garden. So I thought we'd run over the vegetable seed supply. And since a good garden generally leads to a fine harvest, that in turn leads to something else.

I've been around home gardeners enough to know that once the garden starts "growing" the next step is to try to get rid of the surpluses they produce.

4. PMA:

Most people, it's true, do like to share their homegrown vegetables with the neighbors. But wise folks have been saving part of their surplus for use during the fall and winter months.

5. ANNOUNCER:

Now you don't have to tell me that you're leading up to a plug on home canning.

6. PMA:

O.K. I won't. But I was going to --- if you hadn't stopped me.

7. ANNOUNCER:

Well, for the time being, suppose we get back to those garden seeds you mentioned.

Will there be enough to go around this year?

8. PMA:

The current supply of vegetable seeds should fill our needs with something to spare. The 1946 production of large seeds amounts to about 225 million pounds. And there are about 13 million pounds of small seeds.

9. ANNOUNCER:

I didn't know seeds were divided according to size, \_\_\_\_\_.

10. PMA:

Yes. They are separated into "large" and "small" seeds for statistical purposes. Vegetable seeds vary greatly in size, you know.

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Just for the record, what kind of vegetables do we get from "large" seeds?

12. PMA:

They include beans, corn, and peas. The "small" or light types take in all other vegetables.

13. ANNOUNCER:

We import some seeds, don't we, \_\_\_\_?

14. PMA:

Up until 1940 most of the vegetable seeds used in America were produced in Europe, but heavy imports of vegetable seeds won't be necessary this year. We have imported about one and a half million pounds of spinach seed, though. This was required to eke out our supplies. The 1946 production of spinach seed was under that of the previous year, and about one-fifth less than the 1945 total.

15. ANNOUNCER:

But thanks to imports, we'll probably not fall shy of our needs.

16. PMA:

That's just about it.

17. ANNOUNCER:

Getting back to domestic seeds, I understand some home gardeners harvest their own seeds.

What do you think of that idea?

18. PMA:

I'd say thumbs down on the idea.

19. ANNOUNCER:

Why?



There are a number of reasons why homegrown vegetable seeds generally don't come up to those produced commercially. In the first place, they are usually not a pure strain.

21. ANNOUNCER:

You mean they may be victims of cross pollination.

22. PMA:

Exactly. That's very likely to happen in a garden that has a variety of vegetables. In order to produce a pure strain of seed a garden should contain only one variety of each vegetable.

23. ANNOUNCER:

I can't think of anything more monotonous than rows of nothing but beets.

24. PMA:

No, it's not very practical, either. Then too, even though a garden may only be planted to one crop, the harvested seeds still might suffer from cross pollination if there were other vegetables growing less then a quarter of a mile away.

25. ANNOUNCER:

Well, I for one, am rapidly changing my mind about the wisdom of growing your own seeds.

I suppose seeds are particular about where they're kept during the winter.



They certainly are. Not only do most seeds have to ripen during sunny weather and be dried quickly when they're removed from the fruit, but they must also be stored in a dry, cool place that's free of insects and rodents.

27. ANNOUNCER:

And don't some vegetables have to be stored as roots or plants?

28. PMA:

That's right. Plants or roots of beets, chard, Brussels sprouts, carrots, cabbage, onions, kale, and turnips must be stored over the winter in order to produce seeds. The home-gardener is rarely able to do this successfully. Probably the most important reason for not growing your own seeds is that they may carry crop diseases over from one year to the next.

29. ANNOUNCER:

I can see there is only one solution to this whole problem --- and that is to buy fresh seeds each year.

30. PMA:

That's really most practical, and generally the safest thing to do. After all, the average home gardener uses comparatively few seeds each year. It's really not worth the trouble to try to grow your own.



I shouldn't think so. Incidentally, aren't seeds protected by law as to their purity and variety?

32. PMA:

Yes. Seeds that cross State lines are covered by the Federal Seed Act. This act has been in effect since 1940. It provides that all seeds moving in interstate commerce, and all seeds moving into the country from abroad, must be labelled to show they have passed germination tests. They must also meet certain purity standards as prescribed by the Department of Agriculture.

33. ANNOUNCER:

Don't States also have seed laws?

34. PMA:

Practically every State in the Union does.

The Federal Government works in cooperation with those who administer the State seed laws, and help coordinate and supplement their activities.

35. ANNOUNCER:

Well, even though seeds may be protected by Federal and State laws, some of them still come to grief when they're planted.

36. PMA:

That's right. Fungi and molds do sometimes attack young seeds and seedlings when they're in the soil. Often they decay and

die before they have a chance to emerge from the ground. By the way, the technical term for that trouble is "damping-off."



37. ANNOUNCER: Isn't there any way you can protect seeds against fungi and molds?

38. PMA: Oh yes. As a matter of fact, you can usually avoid "damping-off" by dusting the seeds with chemical compounds sold for that purpose.

39. ANNOUNCER: What do you ask your dealer for?

40. PMA:

Oh, there are a number of compounds on the market. Some of the names are Arasan,

Spergon, Cuprocide and Semesan. Just tell your dealer what you want it for.

41. ANNOUNCER: And may any of those be used on vegetable or flower seeds?

42. PMA: Well Cuprocide should not be used to treat seeds of lima beans, cabbage, broccoli or related crops. In all cases, the best thing to do is follow the manufacturer's directions to the letter.

43. ANNOUNCER: When you say "dust" the seeds, exactly what do you mean?

44. PMA:

For instance, if you want to treat a package of radish seeds, you open the corner. Use about as much dust as you can lift on the point of a penknife blade. Pop the dust into the packet, close and shake well.



That sounds very simple.

46. PMA:

There's really nothing to it. There is one caution, though.

47. ANNOUNCER:

What's that?

48. PMA:

Never inhale any of the dust. And don't let it remain on the skin. Wash it off at once with soap and water.

49. ANNOUNCER:

I guess that goes for practically any kind of bug killer. Now that we have the seeds all set for good growth, with plenty of diligent cultivation, I guess we can look forward to a good harvest---nature willing.

50. PMA:

The home gardener really has got to be on the job all the time. And if the homemaker plans on canning some of the gardener's wonderful specimens she should be on the job, too.

51. ANNOUNCER:

Isn't it a little early to be thinking of canning?

52. PMA:

Not at all. Now's the time to set the scene. It's not too early to take stock of canning equipment.

53. ANNOUNCER:

Oh, you mean look over the supply of jars, and see how many new ones you'll have to order. Things of that sort.

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You're right in the groove this (morning)

(afternoon), \_\_\_\_\_\_. Now's a good

time to make sure the pressure canner is

in top working order, too. The pressure
gauge should be checked, and adjusted if

necessary. With all the equipment ready

the homemaker can go full steam ahead when

the time comes.

55. ANNOUNCER:

All very sage advice, \_\_\_\_\_.

56. PMA:

Incidentally, now that we are beginning to use that new sugar stamp No. 11, it's a good idea to go easy on that ten pounds of sugar --- that is if you're planning on using part of it for home canning.

57. ANNOUNCER:

That's right. There isn't going to be any special canning sugar allotment this year.

58. PMA:

No. Sugar for canning and general use must all come from the same bowl --- even though the bowl will have a little more sugar this year.

59. ANNOUNCER:

Well, say, \_\_\_\_\_, what have you got that's plentiful this week?

60. PMA:

Of course, you always ask me that, but this time I've got something on the list that you probably don't expect.



61. ANNOUNCER: Something new and glamourous, I hope.

62. PMA:

No. It's very down to earth, I'm afraid,

but mighty tasty. Least you take to drooling

I'd better tell what it is.

63. ANNOUNCER: Yes, please do.

64. PMA: Well, if you're a devotee of spare ribs and sauerkraut, you'll be pleased to know that there's lots of kraut to be had.

65. ANNOUNCER: Oh sure I like spare ribs and sauerkraut.

But I often wished there were other things
to eat with it.

66. PMA: I can see your sauerkraut eating horizons will have to be broadened.

67. ANNOUNCER: Now don't tell me pigs' knuckles or sausages are also a good combination. I've already tried those, too.

No. I had some other uses in mind. Did you know that sauerkraut is often used for stuffing turkey or goose, and that it's considered traditional to team fried liver or baked fish with kraut.

69. ANNOUNCER: Can't say that I have. But how come this talk of sauerkraut all of a sudden?



This year there's more sauerkraut around than normally. You see by the end of March most packers usually have only 20 or 30 percent of their year's production on hand. As of March 31 last they had a carryover of 70 percent of the 1946 pack.

71. ANNO UNCER:

That's quite a bit of sauerkraut.

72. PMA:

It is, indeed. Homemakers should also be pleased to learn that kraut prices are very reasonable this year. Of course, there may be variations in retail store prices, so that the lady of the house may want to shop around for a bargain.

73. Alinouncer:

How is this kraut being sold?

74. PMA:

Both in bulk and in cans. Incidentally, the No. 2 cans hold about enough to serve six people.

75. ANNOUNCER:

You know, I've often wondered who ever thought of making sauerkraut in the first place.

76. PMA:

As I heard it, kraut was invented in Asia.

The Chinese still eat it today. I think

it was the Tarters, though, who get

credit for introducing it in to Europe.

77. ANNOUNCER:

Three cheers for the Tartars.

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I don't suppose they really knew what a good thing they had, though. Food specialists of the Department of Agriculture say sauerkraut's best selling point, from a nutritional angle, is that it's a good source of vitamin C.

79. ANNOUNCER:

Ah, good old vitamin C. I often wonder what we'd do without it.

80. PMA:

Well, in addition to sauerkraut there's still a good supply of oranges and grape-fruits around, so I think you'll be able to get your share of vitamin C.

81. ANNOUNCER:

Good. And I suppose apples are in the fruit line-up.

82. PMA:

Yes, apples, grapefruit and oranges are still the Big Three there. Dandelion is now coming to market in plentiful quantities. This should be good news to homemakers who know how really good this vegetable is. For those who haven't tried it, now's their opportunity to put dandelion greens to good use in spring meals.

83. ANNOUNCER:

Dandelion greens usually go into salads, don't they?

84. PMA:

Yes, but I understand they may also be served as a cooked green.

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Speaking of greens that go well raw or cooked, how do we stand on spinach and cabbage this week?

86. PMA:

They're both in good supply. Spinach from the Norfolk section of Virginia is now beginning to come to market in increasing quantities, and should soon be adequate for most eastern markets. America's first and second ranking vegetables, potatoes and cabbage are in abundant supply again this week. And there's lots of sweetpotatoes and carrots about, too.

87. ANNOUNCER:

Well, thanks for being with us today.

Friends, our guest this(morning)(afternoon)
has been \_\_\_\_\_\_ of the
\_\_\_\_\_ cffice of the Production and
Marketing Administration. Be with us again
next \_\_\_\_\_ for another session of YOUR
\_\_\_\_\_ (time)

FAMILY'S FOOD.

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